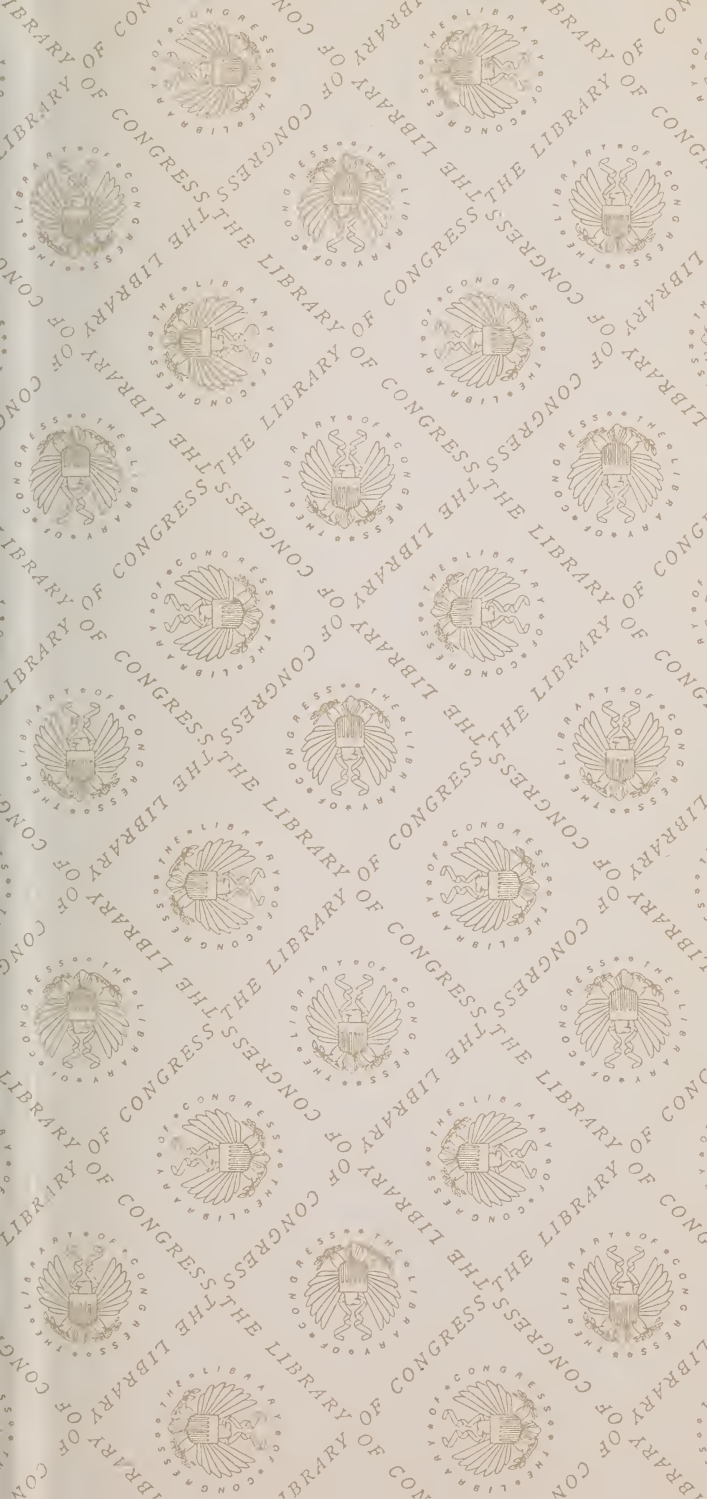


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One Hundred and One
SANDWICHES

COMPILED BY

MAY E. [✓]SOUTHWORTH
"



D. P. ELDER & MORGAN SHEPARD
SAN FRANCISCO, CAL.

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The Murdock Press
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CLASSIFICATION**FISH****EGG****SALAD****MEAT****SWEET****NUT****CHEESE**

FISH



❁ ANCHOVY ❁

POUND the anchovies to a paste, and mix with an equal amount of olives, stoned and chopped fine.

❁ ASTORIA ❁

SOAK two ounces of gelatin in one cupful of chicken liquor until it is thoroughly softened; add three cupfuls of chicken broth highly seasoned with celery, parsley, two cloves, blade of mace, salt and pepper. Strain into a pan, adding cooked salmon, flaked into small pieces. Set on ice to harden. Serve on whole-wheat bread buttered, and spread with sour mayonnaise.

❁ BOHEMIAN ❁

CHOP shrimps very fine and beat to a paste with oil or melted butter; season with lemon juice, Worcestershire, cayenne, and celery salt. Spread between toasted and buttered saltines.

❁ CAVIAR ❁

CUT thin slices from fresh bread, which must be buttered and the crust removed before cutting. Spread with caviar mixed

with lemon juice. Roll tightly, laying one roll against the other in a damp towel. When all are finished, tie in towels securely, so as to retain the shape.

❁ FRENCH ❁

POUND the yolks of hard-boiled eggs to a paste, and mix with an equal amount of cold cooked fish. Spread on crisp lettuce-leaf, and place between bread spread thickly with mayonnaise dressing.

❁ JAPAN ❁

CHOP raw oysters very fine, season with pepper, salt, and a little tabasco. Lay on thin-buttered white bread with a crisp heart-leaf of lettuce between. Serve while the lettuce is fresh.

❁ LOBSTER ❁

CHOP fine the meat of the lobster; add the soft parts; season with tabasco sauce, lemon juice, and oil. Spread upon lightly-buttered bread.

❀ O Y S T E R ❀

LARGE Eastern oysters fried. Dip lettuce-leaves in French dressing, put the oysters between, and lay between slices of buttered white bread.

❀ S A L M O N ❀

COOK salmon the day before in a bouillon made of red wine and water (equal parts), salt, peppercorns, a sliced onion, and a bunch of parsley. Let cool and drain. When ready to make sandwiches put in a bowl, with salt, pepper, chopped shallots, and parsley, a little vinegar and sweet oil; beat all well with a wire whip and spread.

❀ S A R D I N E ❀

CAREFULLY skin and bone the sardines. Pound the meat to a paste, moisten with lemon juice, and season with cayenne pepper and salt.

❀ S H A D R O E ❀

DELICATELY mash the roe with a fork to separate the eggs. Add a little chopped pickle, and season with pepper and salt.

❀ SHRIMP ❀

ONE cup of shrimps shelled and mashed fine; one table-spoonful lemon juice, two table-spoonfuls of mayonnaise dressing. Blend thoroughly and use white bread.

❀ SURPRISE ❀

PLACE one half-cup of butter and one cupful boiling water over the fire; when boiling beat one cupful of flour into this; when the dough rolls from side of sauce-pan beat in four eggs, one at a time. Drop by spoonfuls in finger shape on to buttered paper, and bake in a moderate oven until light in weight when lifted. When cool, split open, fill cavities, and replace top. For filling, use lobster or some other fish salad.

❀ TEA ❀

MIX one teaspoonful of dry mustard with four table-spoonfuls of butter; add the yolks of five hard-boiled eggs pressed through a sieve, three boned anchovies, two small pickles, one teaspoonful of capers, chopped fine. Cut Graham bread into

finger-shapes and spread with the mixture, and press two slices together.

✿ TOURIST ✿

RUB yolks of hard-boiled eggs through fine strainer; mix with butter, creamed. Add sardines, skinned, boned, and mashed to a paste. Season with lemon juice and minced olives.



E G G



🍷 E A S T E R 🍷

CUT hard-boiled eggs into slices, sprinkle with salt and pepper plentifully. Spread the bread with butter mixed with chopped parsley and fit the thin rounds of egg between.

🍷 P I C N I C 🍷

CHOP hard-boiled eggs fine, mix with mayonnaise, and spread on well-buttered whole-wheat bread.

🍷 P L Y M O U T H 🍷

LAY sliced hard-boiled eggs between crisp lettuce-leaves. Spread the bread with butter and then with mayonnaise.



SALAD



❀ ABERDEEN ❀

SHRED the lettuce with a fork and season with salt, pepper, and lemon juice. Spread between thinly sliced and buttered rounds of bread, and press a thin slice of tomato on the top of each.

❀ BICYCLE ❀

FILL a crisp lettuce leaf with an egg salad made of hard-boiled eggs sliced, and shavings of cold boiled potatoes, mixed with mayonnaise dressing. Cover with another leaf, place between thin slices of buttered bread, press gently, and cut into triangles.

❀ BOSTON ❀

PRESS cold baked beans through a colander. Add two tablespoonfuls of horseradish and two of celery, minced, to each cup of beans. Season with onion juice and made mustard. Use the steamed Boston brown bread.

❀ BRAND NEW ❀

CHOP two good-sized cucumbers fine, add a little onion juice, a dash of red pepper, and as much mayonnaise dressing as will make it the right consistency.

❁ CAPER ❁

MINCE the olives very fine and mix with one third the quantity of finely chopped capers. Work up smoothly with butter, or with oil and paprika and celery salt, and spread between strips of buttered rye bread.

❁ CELERY ❁

TAKE equal parts of finely chopped celery, walnut meats, and olives. Mix with French dressing, and put between buttered brown bread.

❁ CUCUMBER ❁

SLICE the cucumber very thin and lay in French dressing a half-hour. Add one teaspoonful of chopped chives and a little paprika. Spread between entire-wheat bread thinly buttered.

❁ ESTHETIC ❁

FRESH unsalted butter put in a tight jar with the fresh blossoms of clover for several hours until it absorbs the flavor. Cut delicate white bread in exceedingly thin slices and spread with the delicately flavored butter. These are especially nice for afternoon tea.



🍇 GRAPE 🍇

TAKE the large thin-skin white grapes; cut lengthwise and slip out the seeds. Slice nice sour apples and celery very thin. Toss all up in French dressing and spread.

🍆 GREEN PEPPER 🍆

TAKE the large sweet Bell pepper; remove seeds and chop fine. Mix with thick, well-seasoned mayonnaise, and add a teaspoonful of onion juice. Spread on dry, crisp lettuce-leaves and put between thin slices of buttered bread.

🍆 HORSERADISH 🍆

FOUR tablespoonfuls of grated horseradish, one tablespoonful of lemon juice, three tablespoons butter. Cream the butter, and add horseradish and lemon.

🍆 LETTUCE 🍆

LAY a crisp lettuce-leaf sprinkled with salt between thin slices of bread. Spread with mayonnaise dressing made sour with lemon juice.

❀ MOCK OYSTER ❀

BOIL salsify until tender, work smooth with cream, and season with anchovy sauce and cayenne.

❀ MOSAIC ❀

USE white and brown bread, putting them together with green butter. The butter is made by boiling spinach, putting it through a sieve, draining as dry as possible, and seasoning with finely chopped parsley and capers, making it perfectly smooth by beating in creamed butter.

❀ MUSHROOM ❀

SAUTÉ the mushrooms in a little butter and sliced onion for five minutes, cover with highly seasoned stock, and cook until tender. Press through a sieve and add an equal quantity of lobster meat pounded smooth. Season with salt, pepper, lemon juice, and tomato catsup. White bread.

❀ NASTURTIUM ❀

ONE dozen nasturtium blossoms, two tablespoonfuls of mayonnaise dressing. Spread white bread with the mayonnaise, and

place each blossom overlapping the next half-way to give substance to the "filling." Roll the sandwiches.

❀ ONION ❀

TAKE a mild, sweet onion; skin and lay in ice-water for an hour before using. Slice very thin, and put between the little round slices of well-buttered Boston brown bread cut thin.

RAVIGOTE BUTTER

ONE teaspoonful each of finely chopped tarragon, chevril, shallot, chives, parsley, and gherkins; one teaspoonful lemon juice, one half-teaspoon anchovy paste, one quarter-teaspoonful paprika, dash of nutmeg. Blend thoroughly and mix with two teaspoonfuls of creamed butter. Color a pale green.

❀ RIPE OLIVE ❀

CHOP the ripe olives fine and drain; mix with mayonnaise. Pack in a jar, and do not spread until needed, as they are apt to make the bread soggy.

❖ SPINACH ❖

USE cold boiled spinach which when hot was chopped very fine. Mix the spinach with sauce tartare and spread on one slice of bread. Spread the other with butter and the chopped yolks of hard-boiled eggs and press the two slices together.

❖ TARTARE ❖

ONE tablespoonful each of chives, capers, gherkins, olives, and tarragon-leaves chopped fine; one teaspoonful each tarragon, vinegar, and lemon juice; one half-teaspoonful each French mustard and paprika; two tablespoonfuls butter. Cream the butter and blend thoroughly. Use entire-wheat bread.

❖ TOMATO ❖

CUT white bread into thin slices; then with a circular cutter form into rounds. Spread thinly with butter. Pare, chill, and cut the tomatoes very thin. Place a slice of tomato on the rounds. Dust with pepper, salt, and a speck of lemon juice. Cover with another circular piece and garnish the plate with parsley.

❀ VIOLET ❀

TWO cups of fresh violets, one quarter-cup fresh butter without salt, hard and cold. Put one cup of the violets in bottom of jar, wrap the butter in waxed paper and lay on top, and cover with remainder of violets. Cover the jar tightly, and leave for several hours in a cold place. When ready, spread this butter on very thin slices of white bread which has been given a violet bath in the same way.

❀ WALDORF ❀

CHOP fine two Greening apples and an equal quantity of celery. Mix with French dressing.

❀ WATERCRESS ❀

HAVE the whole-wheat bread cut very thin and spread with mayonnaise. Take the fresh leaves of the watercress; wipe perfectly dry and lay between.

MEAT



❀ A U R O R A ❀

ONE cup of ham and veal, mixed and chopped fine. Season with one teaspoonful of vinegar, two drops of tabasco, and one half-teaspoonful of mustard. White bread.

❀ B A C O N ❀

TOAST or fry thin bacon until crisp. Drain from fat, and place between thin slices of buttered toast.

❀ B E E F ❀

SEASON a cup of rare roast beef chopped fine with a little celery salt, tomato catsup, and Worcestershire sauce. Add ten drops of onion juice and a teaspoonful of melted butter. Mix all thoroughly.

❀ B I S C U I T ❀

ROLL baking-powder biscuit-dough thin as pastry, spread with butter, roll another layer, and put on. Cut out and bake quickly. Pull apart and spread with one cup cold chicken, one cup cold boiled tongue, one half-teaspoonful celery salt. Cayenne and mayonnaise to moisten. Chop meat very fine.

❀ CHICKEN ❀

BOIL a chicken until perfectly tender. Chop very fine, moistening with a little of the liquor it was boiled in. Add a few truffles, about half a cupful of chopped ham, and season with pepper, salt, mustard, and tomato or mushroom catsup. Chop all together until it is like paste. White bread.

❀ CLUB HOUSE ❀

CHOP the meat of one cold boiled chicken very fine. Rub a mixing-bowl well with garlic and place in it the prepared chicken. Add yolks of six hard-boiled eggs previously mashed with a fork, one tablespoonful each of minced parsley, vinegar, and lemon juice, one teaspoonful onion juice, salt, pepper, one half-teaspoonful celery salt, and enough olive oil to moisten sufficiently to spread on bread, which should be thinly sliced and but slightly buttered.

❀ CORNED BEEF ❀

CHOP the cold meat very fine, using one fourth of fat meat. Season with made mustard. Use Boston brown bread with this.

CROSSE & BLACKWELL

CHOP some cold ham, either fried or boiled, very fine. Spread on well-buttered Graham bread. Take Crosse & Blackwell's mustard pickles, slice very thin, and lay on top of the ham, using a little of the mustard dressing to moisten.

IMITATION PÂTÉ

SAUTÉ one half-dozen chicken livers with a little onion in butter until brown, then add well-seasoned chicken stock, and let simmer until tender. Mash the livers with a wooden spoon through a sieve. Season with salt, paprika, mustard, and a dash of curry. Put this pâté in an earthen dish and press until cold, when it is ready for the sandwiches.

❀ INDIAN ❀

TO two parts of cooked veal allow one part of cold boiled tongue, and to each cupful of the mixture, measured after chopping, add one tablespoonful of melted butter, one teaspoonful of essence of anchovy, and one half-teaspoonful of lemon juice. Butter and cut the bread, toast each slice a golden

brown, spread with the mixture while hot, and put together. Serve cold.

❁ L A M B ❁

ONE half-cup cooked lamb, two tablespoonfuls Parmesan cheese, one tablespoonful French mustard, salt, paprika, and a little cream; mix until smooth. Spread buttered bread and put together with lettuce-leaves dipped in French dressing.

M Â I T R E D ' H Ô T E L

REMOVE the crust from white bread and toast, cut into triangles, spread each slice with mayonnaise dressing, add a Boston lettuce-leaf, on this a slice of cold fowl, then a slice of broiled bacon. Cover with other triangles of toast. Garnish the top of each with a slice of hard-boiled egg.

❁ M O R R I S O N ❁

MINCE cold cooked chicken very fine, season with enough boiled salad-dressing to make moist enough to roll in size about like the little finger, adding enough finely minced celery and a

bit of onion to season. Cover each roll with baking - powder biscuit crust rolled very thin, pinching the ends tightly shut. Brush with beaten egg and bake. Make rolls uniform in size.

MUTTON

SEASON a cupful of finely chopped rare mutton with salt, tomato catsup, and paprika. Chop a tablespoonful of capers fine and mix with four tablespoonfuls of mayonnaise dressing. Spread thin slices of white bread with this mixture.

PÂTÉ DE FOIE GRAS

ONE half of a small cup of the pâté mixed thoroughly with one half of a cup of finely chopped game. Spread between thin slices of well-buttered white bread.

PAYSANNE

SCRAPE the raw beef and season with pepper, salt, and a little onion juice. Spread on plain bread, and after the sandwiches are made broil them over bright coals until thoroughly heated through. Serve hot.

❁ P I N A R D ❁

C O O K calf's liver in just enough water to cover it. When it is tender bruise it with a wooden spoon, and season with sweet marjoram, clover, pepper, and salt; add enough cream to mix smooth. Take what is known as finger-rolls; split and scrape out most of the crumb, butter the inside of the shells thus left, and fill with the liver paste.

❁ S A U S A G E ❁

C O O K link sausages in just enough water to cover them, letting the water evaporate and leaving them dry when done. When cold cut into the thinnest slices possible and lay on buttered Graham bread, with a mere wafer of cucumber pickle on top, putting another buttered slice over this.

❁ S A V O R Y ❁

O N E half-cup cooked chicken, one tablespoonful of grated cheese. Season with salt, paprika, and mustard. Mix with a little cream.

S H E E P ' S T O N G U E

BOIL one-half dozen tongues in salted water in which has been squeezed the juice of a lemon. When cold chop fine, and season with one tablespoonful capers, one small shallot, two gherkins, and one tablespoonful parsley, all chopped very fine.

❀ S M I T H ❀

CHOP celery and cold boiled chicken very fine. Mix with French dressing and put between thin buttered bread.

❀ S O R R E N T O ❀

BOIL the chicken livers, rub through strainer, and mix with equal amount of olives chopped very fine. Moisten with mayonnaise dressing. White bread.

❀ S W E E T B R E A D ❀

COOK the sweetbreads until tender, drain and put in cold water, and let stand until cold. Pull each section apart, removing skin. Chop fine, and to one cup of sweetbreads add one cup of cucumbers or celery chopped fine. Moisten with mayonnaise and season with salt and pepper.

SWIFT'S PREMIUM

MINCE cold boiled ham and hard-boiled eggs together; place between thin slices of brown bread spread with butter and mustard.

TONGUE AND VEAL

EQUAL quantities of cooked tongue and cooked veal chopped fine. Season with horse-radish and mix with mayonnaise.

✿ TRUFFLE ✿

ONE tablespoonful boiled truffles, two tablespoonfuls chicken, two tablespoonfuls sweet-breads, all chopped fine, and mixed with cream mayonnaise dressing.



SWEET



CANDIED CHERRIES

CHOP cherries very fine, and add about half as many seeded raisins chopped fine. Moisten with sherry, add a little lemon juice, and stir well. It should be a thick paste.

❀ COCOANUT ❀

ONE cup of freshly grated cocoanut, one quarter-cup chopped nuts, one teaspoonful rose-water, two tablespoonfuls sugar. Mix thoroughly, and add three tablespoonfuls of thick cream.

❀ COVENTRY ❀

ROLL puff-paste very thin and cut in shape; butter it over with strawberry preserve. Cover this with the other half of the paste, press edges together, and trim neatly. Bake in a quick oven until a golden brown. When nearly done draw to the door of the oven, brush the surface with the yolk of an egg mixed with a few drops of milk, sift powdered sugar thinly over the top, and return to oven until nicely colored.

CRYSTALLIZED GINGER

CHOP ginger, and mix with a little orange juice to make it stick together. Cut the bread very thin, buttering it lightly.

🍷 DATE 🍷

ONE half-cup of dates and one half-cup of English walnuts chopped fine and mixed with one half-cup of cream. Spread entire-wheat bread with butter and put mixture between. Cut in rounds and put one half English walnut meat dipped in the white of an egg on the top of each sandwich.

🍷 ECCLES 🍷

ONE half-cup Maraschino cherries cut in small pieces, mixed with one quarter of a cupful of nut meats chopped fine.

FONCHONETS

EQUAL quantities of banana pulp mixed with red raspberries mashed. Sweeten and mix with cream.

❁ MADRAS ❁

TAKE four tablespoonfuls of chutney and mix thoroughly with one half-teaspoonful French mustard and one teaspoonful lemon juice. Add four teaspoonfuls butter that has been creamed.

❁ MARASCHINO ❁

TWO bananas marinated in two tablespoonfuls Maraschino, three tablespoonfuls thick cream sweetened with honey. Use thin white bread thinly buttered.

❁ ORIENTAL ❁

ONE half-cup each preserved ginger and candied orange-peel chopped fine, mixed with three tablespoonfuls of thick cream.

TUTTI-FRUTTI

CHOP together one half-cup each of crystallized cherries, peaches, and apricots. Wet the paste with a little wild-cherry liquor and spread between buttered wafers.

❁ VERANDA ❁

SPREAD exceedingly thin slices of white bread with currant jelly. Roll each sandwich, and stick wooden toothpicks in each to hold in shape.



NUT



ALMOND

CHOP almonds very fine and place between very thin slices of Boston brown bread, well buttered.

CHESTNUT

SHELL and boil a handful of chestnuts. Drain well, and when cold chop fine, with an equal amount of tart apples and tender white celery. Mix with creamed butter, and season with made mustard, paprika, and vinegar. Use white bread.

PEANUT

CHOP the meats fine, or put through a coffee-mill, salt to taste, and add a little sherry or port wine to make thick paste. Spread between buttered bread.

PEANUT BUTTER

ONE half-box of peanut butter, one dozen olives stoned and chopped fine. Season with lemon-juice and salt.

❁ PECAN ❁

ONE cup pecan meats chopped very fine, mixed with two tablespoonfuls of mayonnaise cream dressing. Use entire-wheat bread.

❁ WALNUT ❁

TAKE very thin slices of the little round loaf of Boston brown bread and spread with butter and walnut-meats chopped fine.



CHEESE



❀ B É A R N A I S E ❀

DIP the crisp inner leaves of lettuce in a French dressing just an instant — only an instant, if you wish them crisp. Lay them between thin slices of buttered brown bread on which has been spread cream cheese made soft with cream.

❀ B E R N E ❀

CUT bread very thin and spread with soft butter. Between the pieces place thin slices of Swiss cheese spread with made mustard.

❀ C O T T A G E ❀

ONE half-cup of cottage cheese, one teaspoonful of anchovy essence, and one half-teaspoonful paprika. Spread on Graham bread.

❀ F R O M A G E ❀

GRATE any cheese; rub it to a paste with butter, and spread the bread; dust with salt and pepper. Cut into strips, and serve with salad.

❖ GRUYÈRE ❖

CUT Gruyère cheese into thin slices; lay it on thin slices of brown bread. Fix an equal number of pieces of bread, spread with French mustard, and press the two together.

❖ HARLEQUIN ❖

SPREAD brown bread with cottage cheese, seasoned with melted butter, salt, and a little cream. Place a thin layer of butter on two slices of white bread, cut to fit the brown, put one on the side which has the cheese. Spread the other side of the brown bread with French mustard, and add to this side the other slice of white bread. Garnish the top of each sandwich with an olive cut in half.

❖ MOCK CRAB ❖

TAKE four tablespoonfuls of grated cheese and rub to a smooth paste with two tablespoonfuls of butter; a half-teaspoonful each of salt and dry mustard, a dash of tabasco, and a teaspoonful of anchovy paste moistened with vinegar. Spread between thin slices of dry toast.

RAMBLER

CUT American cheese in slices as thin as a wafer, sprinkle it with salt, and place between thin slices of well-buttered brown bread.

ROQUEFORT

TWO tablespoonfuls Roquefort cheese, two tablespoonfuls of cream cheese, one quarter-teaspoon paprika. Rub smooth with two tablespoonfuls of cream. Use Kennedy biscuits.

RUSSIAN

SPREAD thin slices of Boston brown bread, buttered, with Neufchâtel cheese. Spread also an equal number of slices, buttered, with finely chopped pimientos, mixed with mayonnaise dressing. Press together in pairs, with a crisp heart-leaf of lettuce between.

SPANISH

SPREAD buttered Graham bread with mustard, then with a layer of cottage cheese, and then with a layer of chopped olives mixed with mayonnaise.

❁ I 2 M. ❁

TO one Sierra cream cheese one half the quantity of butter and one drop of tabasco and a taste of Worcestershire. Beat to a cream and spread saltines ; sprinkle paprika on top.

❁ V E D E T T E ❁

MIX equal parts of grated Swiss cheese and chopped English walnuts. Season with salt and cayenne. Brown bread.

❁ W I G W A M ❁

RUB the yolks of three hard-boiled eggs to a smooth paste. Mix in very slowly two tablespoonfuls of salad oil, stirring with a fork all the time. Add a little mustard, cayenne, and salt, and a tablespoonful of vinegar. When thoroughly mixed add a cup of grated cheese.



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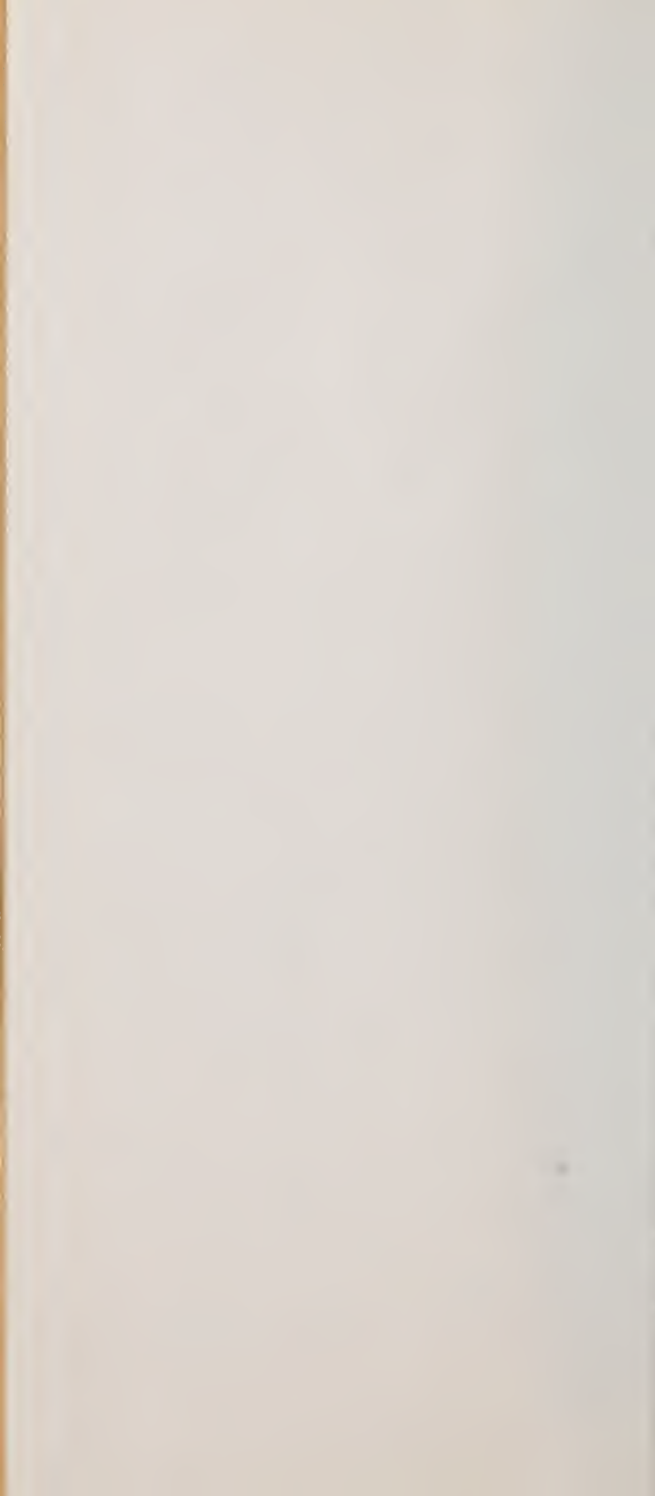
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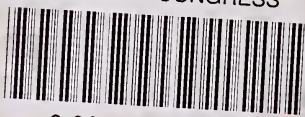


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